KitchenAid™
PRO LINE™ SERIES

GUIDE TO PROFESSIONAL RESULTS

Model KPFD200 Frozen Dessert Maker

FOR THE WAY IT'S MADE.™

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MODEL KPFD200 FROZEN DESSERT MAKER

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Few things have the power to delight like fresh ice cream and other frozen desserts. And for your family and guests, that power is now at your fingertips. The **KitchenAid™ PRO LINE™ Series Frozen Dessert Maker** is an unequaled blend of convenience and quality that will produce expert results in about 30 minutes, whether you're making gourmet ice cream for your family or premium margaritas for a dinner party. It's so easy and versatile, you'll find yourself donning a chef's hat and experimenting with new recipes and ingredients – and creating one sensational taste after another.

Professional results begin with a commercial quality design. The housing and freezing cylinder are stainless steel for the ultimate in durability, good looks, and sanitary clean-up. The rugged refrigeration system will stand up to years of heavy use. And the dispenser is not only a great way to fill ice cream cones for the kids, it makes pouring frozen drinks effortless.

This commercial-style design also provides expert control: the PRO LINE™ Series Frozen Dessert Maker is the only home freezer that lets you control the amount of air mixed into your dessert. Ice cream for the kids can be whipped to a lighter consistency, while the gourmet treats destined for your freezer can embody an indulgent richness that surpasses anything you'll scoop from a store-bought package.

The KitchenAid™ PRO LINE™ Series: commercial quality for the discriminating home chef. From the company distinguished by its legendary craftsmanship.

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FROZEN DESSERT MAKER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

DANGER — **You can be killed or seriously injured if you don’t immediately follow instructions.**

WARNING — **You can be killed or seriously injured if you don’t follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. To protect against electrical shock, do not immerse cord, plugs, or the Frozen Dessert Maker in water or other liquids.
4. Be certain unit is "off" before inserting or removing plug from wall outlet.
5. Unplug the Frozen Dessert Maker from the outlet when not in use and before disassembling.
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use outdoors.
11. Do not let the cord touch hot surfaces, or hang over the edge of table or counter.
12. Do not use the appliance for other than intended use.
13. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

PROOF OF PURCHASE
& PRODUCT REGISTRATION

Always keep a copy of the sales receipt showing the date of purchase of your Frozen Dessert Maker. Proof of purchase will assure you of in-warranty service.

Before you use your Frozen Dessert Maker, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model: KPFD200

Serial Number _____

Date Purchased _____

Store Name _____

ELECTRICAL REQUIREMENTS

Volts: 120 V.A.C. only.
Hertz: 60 Hz

NOTE: Your Frozen Dessert Maker has a 3 prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

⚠ WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

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FEATURES AND OPERATION

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MODEL KPFD200

FROZEN DESSERT MAKER FEATURES

Model KPFD200
Frozen Dessert Maker

Stainless Steel Housing
Brushed stainless steel housing is durable and easy to clean.

Ingredient Funnel
Funnel makes adding ingredients to the frozen dessert maker easy.

Funnel Lid
Funnel lid doubles as a convenient food pusher and functions as an interlock: the frozen dessert maker will not operate unless the lid is in place.

Dispensing Lever
When the freezing cycle is complete, just pull down the lever to dispense frozen drinks and desserts.

Dispensing Cylinder and Piston
Desserts are dispensed from the frozen dessert maker through the dispensing cylinder. The piston inside the cylinder acts as a valve.

Mix and Freeze Switches
Mix starts the mixing blade and freeze turns on the freezing system. Indicator lights show which functions are active. To prevent ingredients from freezing solid, the freezing system will not activate unless the mixing blade is started.

Dispenser Assembly Attachment Knobs
Unscrew the two easy-to-grasp knobs to remove the dispenser assembly for cleaning.

Stainless Steel Freezing Cylinder
Desserts are mixed and frozen in the freezing cylinder. The half-gallon capacity cylinder is stainless steel for lasting performance and easy cleanup.

Mixing Blade
High-performance mixing blade is dishwasher-safe for easy cleanup.

Drip Tray
Drip tray catches spills and is dishwasher-safe. Tray features a removable stainless steel drip plate.

Vent Cap
Cap on top of the frozen dessert maker prevents debris from falling into the freezing cylinder vent.

Cleaning Brush
Use the small end of the brush to clean the freezing cylinder vent; use the large end to clean the dispensing cylinder.

Automatic Overload Protection
If a dessert becomes too stiff to churn, the mixing blade and freezing system will automatically shut off to prevent damage to the frozen dessert maker.

AN INTRODUCTION TO THE PRO LINE™ SERIES FROZEN DESSERT MAKER

When making frozen desserts, two distinct types of freezers are used. The continuous process freezer is what you'll see dispensing soft-serve ice cream and slushes in commercial establishments. It freezes the dessert on a continuous basis and dispenses it on demand. Additional ingredients can be added as needed without interrupting production. As you might imagine, the demands of the continuous freezing process make these machines complex and very expensive.

The second – and more traditional – way to make frozen desserts is with a batch freezer. In the batch freezing process, ingredients are added, frozen to the desired consistency, and removed all at once.

Your PRO LINE™ Series Frozen Dessert Maker is a premium quality, batch-process freezer. When a freezing cycle is complete, just pull down the handle on the professional-style dispensing head to serve delicious frozen drinks, ice cream, and other desserts. Once you've emptied the dessert maker, simply add more ingredients to start another batch.

To obtain the best results from your frozen dessert maker, read this use and care guide carefully. Many of the tips and suggestions will prove invaluable for making the finest desserts possible.

PREPARING THE PRO LINE™ SERIES FROZEN DESSERT MAKER FOR USE

Placement and Setup

⚠ WARNING

Excessive Weight Hazard

Use two or more people to move and install frozen dessert maker.

Failure to do so can result in back or other injury.

- For the best performance, the dessert maker should be placed on a level surface, out of direct sunlight. Position the dessert maker so the back and sides of the unit are at least 2-inches from any adjacent wall; this permits the freezing system to work effectively.
- For easier cleaning, the freezing cylinder vent on top of the dessert maker should be accessible and clear of any overhanging cabinets. To prevent debris from entering the freezing cylinder, place the vent cap into the vent.
- To provide a surface for the drip tray, position the front of the dessert maker several inches from the edge of the countertop or table.

Food-Safe Lubrication

From the factory, the O-rings on the funnel lid and dispensing piston are lubricated with a food-safe gel. The gel will not affect the flavor or quality of your desserts. Before use, excess gel can be wiped from the funnel lid with a paper towel.

Before First Use of the Frozen Dessert Maker

Immediately before using the dessert maker for the first time – or after any long period of non-use – rinse the freezing cylinder, mixing blade, and dispenser assembly with clean, warm water.

1. Place the drip tray on the countertop underneath the dispenser assembly.
2. Make sure the dispensing lever is in the closed (up) position – when the lever is moved upward, you'll feel it "snap" into the fully closed position.
3. Remove the funnel lid. Pour about 1 quart of warm water into the funnel. This will fill the freezing cylinder about halfway as seen through the dispenser faceplate. Replace the funnel lid.
4. Turn on the mixing blade by rocking the Mix Switch upward. After about 30 seconds, dispense the cleaning water into an appropriate container by pulling the dispensing lever down.
5. Turn off the mixing blade by rocking the Mix Switch downward. Move the dispensing lever to the closed (up) position.
6. The dessert maker is now ready for use. If no dessert is to be prepared at this time, the dispenser assembly should be removed and the freezing cylinder wiped dry. See "Remove the Dispenser Assembly and Mixing Blade" on page 43 for instructions.

OPERATING THE PRO LINE™ SERIES FROZEN DESSERT MAKER

1. Place the drip tray on the countertop underneath the dispenser assembly.

2. Make sure the dispensing lever is in the closed (up) position – when the lever is moved upward, you'll feel it "snap" into the fully closed position.

3. Remove the funnel lid. (If the lid proves difficult to remove, see page 49.)

4. Pour the recipe ingredients into the ingredient funnel. If the recipe includes solid foods – like fruit, nuts, or candy – add them before the liquid ingredients. The funnel lid can be used as a convenient food pusher. Solid food must be less than 1-inch in diameter to pass through the ingredient funnel.

NOTE: Most ingredients expand when frozen. Filling the dessert maker with a large quantity of recipe mix may cause dessert to back up through the freezing cylinder vent during operation. This is normal and will not harm the dessert maker. Reduce the amount of mix used to prevent this from occurring. If you are using a commercial soft-serve ice cream mix, use only 1 quart of mix per batch – greater quantities will not freeze adequately. One quart of commercial mix will make 2 quarts of ice cream.

During operation, some dessert may accumulate in the ingredient funnel. This is normal. If the funnel lid is not positioned securely, however, ingredients may fill and overflow the funnel.

5. Replace the funnel lid and turn on the mixing blade by rocking the Mix Switch upward. The mixing indicator light will glow when the mixing blade is rotating.

NOTE: The funnel lid serves as an electrical interlock: the mixing blade will not rotate unless the lid is in place. Do not remove the funnel lid during freezing – removing and replacing the lid will extend the freezing time.

6. Turn on the freezing system by rocking the Freeze Switch upward. The freeze indicator light will glow when the freezing system is operating.

NOTE: Unless the Mix Switch is on, the freezing system will not operate – even if the Freeze Switch is turned on. This prevents ingredients from freezing solid.

7. As the ingredients begin to harden, check the consistency every few minutes through the dispenser faceplate. The dessert can be sampled by pulling the dispensing lever down momentarily. Do not let the dessert become too firm – it will not dispense properly. (Hard ice cream or other firm desserts can be prepared by placing the dispensed dessert in a freezer for 2 or more hours.)

8. When the dessert is ready, turn off the freezing system by rocking the Freeze Switch downward. Keep the Mix Switch on. Place a cup, cone, glass, or other container under the dispensing spout and pull the lever down to dispense the dessert. For best results, all the dessert should be dispensed within several minutes.

Continued…

NOTE: Dessert will not dispense properly unless the mixing blade is rotating. If the dessert has become too firm to dispense completely, turn off the mixing blade by rocking the Mix Switch downward, let the dessert thaw for a few minutes, then turn on the mixing blade and dispense. Moving the dispensing lever up and down several times may also help dispense a firm dessert.

You can also remove the dispenser assembly and use a soft (non-metallic) spatula to remove any remaining dessert from the freezing cylinder and mixing blade.

9. After dispensing the dessert, turn off the mixing blade by rocking the Mix Switch downward.

10. Repeat steps 1–9 to prepare additional batches of a dessert. When the dessert maker is being used continuously, it does not need to be cleaned between batches. Before preparing a different recipe, however, rinse the dessert maker by adding a quart of warm water to the freezing cylinder, turning on the mixing blade for 30 seconds, and dispensing the water into a container. Repeat until the dispensed water runs clear.

Automatic Overload Protection

A dessert that becomes extremely stiff will cause the dessert maker to automatically shut off to prevent damage. If this occurs, turn off the Mix and Freeze Switches, wait 5 minutes for the dessert to thaw, then turn the Mix Switch back on. If the mixing blade rotates, dispense the dessert; if not, turn off the Mix Switch and allow the dessert to thaw several more minutes before repeating the procedure. You can also remove the dispenser assembly and use a soft (non-metallic) spatula to remove firm dessert from the freezing cylinder and mixing blade.

OPERATING TIPS

1. For the best results, always finish one batch before starting another.

2. Always dispense your dessert before it becomes too firm to dispense easily. If a firmer consistency is desired, transfer the dessert to an airtight container and store in a freezer for 2 or more hours.

3. If a dessert becomes too firm to dispense, turn off the mixing blade and freezing system, let the dessert thaw for several minutes, then turn on the mixing blade and dispense. Moving the dispensing lever up and down several times may also help dispense a firm dessert.

4. When preparing a dessert, keep the funnel lid in place. Removing and replacing the lid will cause the freezing system to restart and slow the freezing process.

5. Whenever possible, chill the dessert ingredients before adding them to the frozen dessert maker. This will shorten the freezing time and minimize ice crystal formation in dairy-desserts for a smoother texture.

Continued…

OPERATING TIPS

6 Any solid food added to the dessert maker – like fruit, nuts, cookies, or candy – will be reduced to small pieces within a few seconds by the action of the mixing blade. If you prefer larger pieces in your frozen dessert, fold them into the dessert after dispensing.

7 Process time for a frozen dessert depends on the temperature and quantity of ingredients, ambient air temperature, and specific recipe. Mixtures which contain fruit, alcohol, or extra sugar will usually take longer to freeze. When using a commercial soft-serve ice cream mix, use only 1 quart of mix per batch – greater quantities will not freeze adequately. When frozen, 1 quart of commercial mix will fill the freezing cylinder and produce 2 quarts of soft-serve.

8 When the dessert maker is being used continuously, it does not need to be cleaned between batches. Before preparing a different recipe, however, rinse the dessert maker by adding a quart of warm water to the freezing cylinder, turning on the mixing blade for 30 seconds, and dispensing the water into a container. Repeat until the dispensed water runs clear.

9 If the funnel lid proves difficult to remove after storage, see page 49.

THE AIR IN THERE:
ALL ABOUT OVERRUN IN YOUR FROZEN DESSERTS

The PRO LINE™ Series Frozen Dessert Maker is the only home freezer that lets you control the amount of air that is mixed into a dessert. Professional ice cream makers call this "overrun," which refers to how much the ingredients expand (overrun) as a result of air being whipped into the mixture. One quart of liquid ice cream mix that freezes into 1½ quarts of ice cream is said to have a 50% overrun; one quart of mix that freezes into 2 quarts of ice cream has a 100% overrun…which means that half the ice cream is nothing but air!

The best gourmet ice creams typically have low overruns – on the order of 20% to 30%. This gives them a very dense texture and flavor. Many packaged and soft-serve ice creams are produced with 40% to 90% overruns for a lighter texture and fewer calories per serving. Significant overrun is possible only with ingredients that trap air when whipped; this includes the dairy-based desserts and excludes most of the simple water-ices, like sorbet, granita, and margaritas.

To control the overrun of your ice cream and other dairy desserts, simply vary the amount of mixture you start with. If you fill the freezing cylinder nearly to the top, little air is present during mixing and you'll produce a very low overrun dessert (but be careful: recipes high in milk fat – like those used for gourmet ice cream – may develop grainy flecks of butterfat when frozen at very low overruns). If you only fill the cylinder halfway, you'll produce a dessert with a nearly 100% overrun. Vary the amount of ingredients between these two extremes to produce intermediate levels of overrun.

Experimenting with overrun is both fun and practical. Ice cream for the kids can be whipped to a lighter consistency, while the gourmet treats destined for your freezer can embody a sinfully indulgent richness.

A GLOSSARY OF LUSCIOUS FROZEN DESSERTS

Ice Cream

At its simplest, everyone's favorite dessert is a combination of cream, sugar, and pureed fruit or flavoring that's whipped into a foam and frozen. According to FDA standards, real ice cream must contain at least 10% milk fat by weight. Gourmet ice creams are usually 14% to 18% milk fat and are produced with very low (20% to 30%) overruns.

There are two major varieties of ice cream: French (or custard) ice cream contains eggs, while Philadelphia ice cream (also called American, New York, or plain) does not. French ice creams can be somewhat richer and smoother than their Philadelphia counterparts, although the rich custard base tends to mute the intensity of flavors.

Did you ever wonder how ice cream, kept at 0° F in a freezer, is still soft enough to be scooped? The answer is simple, yet surprising: the sugar or sweeteners added to ice cream depress the freezing point of water, so at least 25% of the water in ice cream remains liquid at freezer temperatures. This helps explain why temperature stability is so important when storing ice cream: any increase in temperature, even if it's far below 32° F, will cause some small ice crystals to melt. If the temperature then drops, the water will refreeze on existing crystals, making them larger. A few large "heat shocks," or many smaller temperature fluctuations, will turn the finest ice cream into a gritty, icy mess.

Ice Milk

According to the FDA, ice milk is simply "ice cream" which contains less than 10% milk fat. On store shelves, you'll find ice milk labeled as reduced fat, light, or low-fat ice cream. With it's lower fat content, ice milk usually doesn't have the smoothness of ice cream, but it can feature a lightness and intensity of flavor that's difficult to duplicate.

Frozen Yogurt

Substitute yogurt for the cream in ice cream recipes, and you'll have a creamy alternative to traditional ice cream that is about 2% milk fat.

Gelato

Known for its bright, intense flavors, gelato is a deliciously creamy dessert that's a favorite in Italy. Usually made from whole milk, sugar, eggs, and flavoring, it's produced with very low overruns (20% to 30%), yielding a dense, somewhat soft dessert that is only 5% to 6% milk fat. When you think of gelato, think of gourmet ice cream on a diet.

Water Ices

Water ices are non-dairy blends of water, sugar, and flavorings. Sorbet, granita, and slushes (frozen drinks) are water ices.

Sorbet

Sorbet is a deliciously smooth, creamy water ice that consists of sugar, water, and flavoring. Delightfully refreshing, it's the perfect dish to cleanse the palate after the rich main course of a meal. Most commonly made with fresh fruit juice or fruit purée, sorbet can also be flavored with wine, liquors, tea, or herbs.

Granita

Granita is a blend of sugar, water, and a flavored liquid, such as fruit juice, coffee, or even melted chocolate. It's distinguished from sorbet by a lower sugar content and a coarse, snow-like texture.

Sherbet

A water ice similar to sorbet, sherbet includes additional ingredients like milk, egg whites, or gelatin. In the United States, sherbets are typically made with milk and contain approximately 2% milk fat.

TIPS FOR GREAT ICE CREAM

1 The body and texture of ice cream can be improved by aging the ingredients. Store the ice cream mix for 4 to 12 hours in your refrigerator prior to making the dessert. Cooling the mix will also shorten the freezing time and minimize ice crystal formation for a smoother texture.

2 When transferring ice cream to your freezer to harden, do it quickly – and place the container in the coldest spot available. Rapid chilling minimizes the formation of ice crystals and preserves the texture of the ice cream.

3 Any solid food added to the dessert maker – like fruit, nuts, cookies, or candy – will be reduced to small pieces within a few seconds by the action of the mixing blade. If you prefer larger pieces in your ice cream, fold them into the dessert after dispensing.

4 A little bit of salt in ice cream recipes enhances flavor and sweetness. Add about ⅛ teaspoon of salt to every 4 cups of mixture.

5 When using half-and-half or milk in an ice cream recipe, briefly heat them to 175° F (just below scalding) before adding them to the ingredient mix. This will make the ice cream substantially smoother. Be sure to cool and age the mix (see Tip 1) before making the dessert.

6 If ice cream made with powdered milk, evaporated milk, or condensed milk has a grainy or gritty texture, reduce the amount of these ingredients. All milk concentrates contain high levels of lactose (milk sugar), which has a tendency to form large ice crystals.

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FROZEN DESSERT MAKER RECIPES

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FRENCH VANILLA ICE CREAM

- *2½ cups half-and-half*
- *4 egg yolks*
- *1 cup sugar*
- *1½ cups whipping cream*
- *1 tablespoon vanilla*
- *⅛ teaspoon salt*

In medium saucepan over medium heat, heat half-and-half until very hot but not boiling, stirring often. Set aside.

Place egg yolks and sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2; mix until light and lemon color. Continuing on Speed 2, gradually add half-and-half; mix until blended. Return half-and-half mixture to medium saucepan; cook over medium-low heat until slightly thickened and mixture coats a metal spoon, stirring constantly. Do not boil. Transfer half-and-half mixture to medium bowl. Add whipping cream, vanilla, and salt; mix well. Cover; refrigerate at least 4 hours to overnight.

Pour ice cream mixture into dessert maker; turn on Mix and Freeze Switches. Freeze about 20 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 13 servings (½ cup per serving).

Per Serving: About 230 cal, 2 g pro, 19 g carb, 16 g total fat, 9 g sat fat, 120 mg chol, 55 mg sod.

VARIATION: GINGERED PEACH ICE CREAM

To finished French Vanilla Ice Cream, fold in 2 cups chopped, peeled fresh or canned peaches and 2 tablespoons finely chopped crystallized ginger.

Yield: 16 servings (½ cup per serving).

Per Serving: About 210 cal, 2 g pro, 20 g carb, 13 g total fat, 8 g sat fat, 95 mg chol, 45 mg sod.

MEXICAN CHOCOLATE ICE CREAM

- *3 squares (1 oz. each) unsweetened chocolate*
- *2½ cups half-and-half*
- *4 egg yolks*
- *1 cup sugar*
- *¾ teaspoon cinnamon*
- *⅛ teaspoon salt*
- *1⅔ cups whipping cream*
- *1 tablespoon vanilla*

In small saucepan over very low heat, melt chocolate; set aside. In medium saucepan over medium heat, heat half-and-half until very hot but not boiling, stirring often; set aside.

Place egg yolks, sugar, cinnamon, and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2; mix until light and lemon color. Continuing on Speed 2, gradually add chocolate and half-and-half; mix until blended. Return chocolate mixture to medium saucepan; cook over medium-low heat until slightly thickened and mixture coats a metal spoon, stirring constantly. Do not boil. Transfer chocolate mixture to medium bowl. Add whipping cream and vanilla; mix well. Cover; refrigerate at least 4 hours to overnight.

Pour ice cream mixture into dessert maker; turn on Mix and Freeze Switches. Freeze about 20 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 14 servings (½ cup per serving).

Per Serving: About 260 cal, 3 g pro, 20 g carb, 19 g total fat, 11 g sat fat, 115 mg chol, 50 mg sod.

MANGO BUTTERMILK ICE CREAM

1¾ cups half-and-half
1 cup sugar
⅛ teaspoon salt
⅛ teaspoon nutmeg, if desired
1¾ cups buttermilk
1 teaspoon vanilla
2–2½ cups (2 medium) diced ripe mangoes

In medium saucepan, combine half-and-half, sugar, salt, and nutmeg, if desired. Heat over medium-low heat until very hot but not boiling, stirring constantly. Transfer half-and-half mixture to medium bowl; stir in buttermilk and vanilla. Cover; refrigerate at least 4 hours to overnight.

Add mangoes to dessert maker. Pour ice cream mixture into dessert maker; turn on Mix and Freeze Switches. Freeze about 20 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 14 servings (½ cup per serving).

Per Serving: About 120 cal, 2 g pro, 21 g carb, 4 g total fat, 2.5 g sat fat, 10 mg chol, 65 mg sod.

MOCHA FUDGE ICE CREAM

- *4 cups milk*
- *1 can (14 oz.) sweetened condensed milk*
- *1 package (3.9 oz.) instant chocolate fudge pudding and pie filling mix*
- *1–2 tablespoons instant coffee granules*
- *1 teaspoon vanilla*
- *⅛ teaspoon salt*

In medium bowl, mix all ingredients with wire whisk until well blended.

Pour ice cream mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 30 to 35 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 12 servings (½ cup per serving).

Per Serving: About 220 cal, 6 g pro, 37 g carb, 6 g total fat, 3.5 g sat fat, 20 mg chol, 250 mg sod.

BUTTER PECAN ICE CREAM

- *3 cups half-and-half*
- *¼ cup packed brown sugar*
- *3 tablespoons butter*
- *⅛ teaspoon salt*
- *1½ cups whipping cream*
- *1 package (3.4 oz.) instant vanilla pudding and pie filling mix*
- *½ cup chopped pecans*

In medium saucepan, combine half-and-half, brown sugar, butter, and salt. Heat over medium-low heat until very hot but not boiling, stirring constantly. Transfer half-and-half mixture to medium bowl; stir in whipping cream. Cover; refrigerate at least 4 hours to overnight.

Gradually add pudding mix; whisking until well blended. Add pecans to dessert maker. Pour ice cream mixture into dessert maker; turn on Mix and Freeze Switches. Freeze about 20 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 14 servings (½ cup per serving).

Per Serving: About 240 cal, 2 g pro, 15 g carb, 20 g total fat, 11 g sat fat, 60 mg chol, 150 mg sod.

GREEN TEA ICE CREAM

- *1 cup boiling water*
- *¼ cup loose green tea leaves (10 to 12 tea bags, opened)*
- *3 cups half-and-half*
- *¾ cup sugar*
- *1 teaspoon vanilla*
- *⅛ teaspoon salt*
- *1 envelope unflavored gelatin*
- *¼ cup cold water*
- *1½ cups whipping cream*

In small bowl, pour boiling water over tea. Cover; steep 30 minutes. Meanwhile, in medium saucepan, combine half-and-half and sugar. Heat over medium-low heat until very hot but not boiling, stirring constantly. Transfer half-and-half mixture to medium bowl; stir in vanilla, salt, and tea mixture. Cover; refrigerate at least 4 hours to overnight.

Pour tea mixture through fine mesh strainer or cheesecloth. If needed, repeat until leaves are removed. In small bowl, combine gelatin and cold water; let stand 1 minute. Add gelatin mixture and whipping cream to tea mixture; mix well. Pour ice cream mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 15 to 20 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 14 servings (½ cup per serving).

Per Serving: About 200 cal, 2 g pro, 15 g carb, 14 g total fat, 9 g sat fat, 55 mg chol, 50 mg sod.

TRIPLE BERRY FROZEN YOGURT

- *3 cups vanilla yogurt*
- *¾ cup sugar*
- *½ cup milk*
- *⅛ teaspoon salt*
- *1 cup blueberries*
- *1 cup raspberries*
- *1 cup blackberries*

In large bowl, combine yogurt, sugar, milk, and salt; mix well. Set aside.

Add blueberries, raspberries, and blackberries to dessert maker. Pour yogurt mixture into dessert maker; turn on Mix and Freeze Switches. Freeze about 20 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 16 servings (½ cup per serving).

Per Serving: About 100 cal, 3 g pro, 19 g carb, 1.5 g total fat, 1 g sat fat, 5 mg chol, 50 mg sod.

PEACH GRANOLA FROZEN YOGURT

- *¾ cup sugar*
- *⅓ cup milk*
- *⅛ teaspoon salt*
- *24 ounces peach yogurt*
- *1 cup granola*
- *1⅓ cups diced, peeled peaches*

In small saucepan over medium heat, heat sugar, milk, and salt until very hot but not boiling, stirring constantly. Transfer sugar mixture to medium bowl; cool. Stir in yogurt; set aside.

Add granola and peaches to dessert maker. Pour yogurt mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 25 to 30 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 10 servings (½ cup per serving).

Per Serving: About 200 cal, 6 g pro, 35 g carb, 4.5 g total fat, 2 g sat fat, 5 mg chol, 110 mg sod.

MANGO ORANGE FROZEN YOGURT

- *2 cups (2 medium) diced ripe mangoes*
- *1 can (11 oz.) mandarin oranges, drained*
- *¾ cup sugar*
- *1 teaspoon lemon juice*
- *1 container (32 oz.) vanilla yogurt*
- *⅓ cup milk*
- *⅛ teaspoon salt*
- *⅛ teaspoon ground nutmeg, if desired*

In food processor, position multipurpose blade in work bowl. Add mangoes, oranges, sugar, and lemon juice. Process until sugar dissolves and fruit is pureed, 30 to 45 seconds.

In large bowl, combine fruit mixture, yogurt, milk, salt, and nutmeg, if desired. Pour yogurt mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 20 to 25 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 16 servings (½ cup per serving).

Per Serving: About 120 cal, 3 g pro, 22 g carb, 2 g total fat, 1 g sat fat, 5 mg chol, 60 mg sod.

MELON SORBET

- *5 cups (about 2 lbs.) diced cantaloupe or honeydew melon*
- *1¼ cups sugar*
- *1 tablespoon lime or lemon juice*
- *1 teaspoon grated lime or lemon peel*
- *⅛ teaspoon salt*
- *⅔ cup ice water*
- *½ cup cold limeade, lemonade or water*

In food processor, position multipurpose blade in work bowl. Add all ingredients; process until sugar dissolves and melon is pureed, about 45 seconds.

Pour sorbet mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 25 to 35 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 14 servings (½ cup per serving).

Per Serving: About 100 cal, 1 g pro, 24 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 25 mg sod.

PINEAPPLE GINGER SORBET

- *2½ cups (about 1 medium) diced pineapple*
- *1¾ cups sugar*
- *1¾ cups ice water or pineapple juice and ice water to equal 1¾ cups*
- *2 tablespoons fresh lemon juice*
- *½–¾ teaspoon ground ginger*
- *⅛ teaspoon salt*

In food processor, position multipurpose blade in work bowl. Add all ingredients; process until sugar dissolves and pineapple is pureed, about 45 seconds.

Pour sorbet mixture into dessert maker; turn on Mix and Freeze Switches. Freeze about 35 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 12 servings (½ cup per serving).

Per Serving: About 130 cal, 0 g pro, 33 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 25 mg sod.

STRAWBERRY BASIL SORBET

In small bowl, combine hot water and corn syrup; cool. In food processor, position multipurpose blade in work bowl. Add strawberries, sugar, lemon juice, salt, and syrup mixture; process until sugar dissolves and strawberries are pureed, adding as much ice water as needed to puree mixture.

In large bowl, combine strawberry puree, remaining ice water, and basil. Pour sorbet mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 25 to 35 minutes. When desired consistency is reached, serve immediately or dispense into chilled container, cover, and freeze.

Yield: 12 servings (½ cup per serving).

Per Serving: About 120 cal, 0 g pro, 30 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 35 mg sod.

- *¼ cup hot water*
- *¼ cup light corn syrup*
- *1½ pounds strawberries, hulled and stemmed*
- *1¼ cups sugar*
- *2 tablespoons fresh lemon juice*
- *⅛ teaspoon salt*
- *1¼ cups ice water, divided*
- *⅓ cup coarsely chopped fresh basil**

** Some basil will remain in the dessert maker after sorbet is dispensed, but the basil flavor is dispersed in the sorbet.*

FROZEN LIME MARGARITA

1 can (12 oz.) frozen limeade concentrate, partially thawed

*¾ cup tequila**

*⅓ cup orange-flavored liqueur**

1½ cups water

Lime slices, if desired

** For non-alcoholic option, substitute ¾ cup water for tequila and ⅓ cup orange juice for liqueur.*

Pour limeade, tequila, liqueur, and water into dessert maker; turn on Mix and Freeze Switches. Freeze 10 to 15 minutes. When desired consistency is reached, dispense immediately into glasses with salt-lined rims or serving pitcher. Garnish with lime slices, if desired.

Yield: 4 servings (1 cup per serving).

Per Serving: About 330 cal, 0 g pro, 51 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 0 mg sod.

MALTED MOCHA FREEZE

In large bowl, combine milk, chocolate, malt, coffee, water, and liqueur. Pour drink mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 8 to 12 minutes. When desired consistency is reached, dispense immediately into glasses or serving pitcher. Garnish with whipped cream and chocolate chips, if desired.

Yield: 4 servings (1 cup per serving).

Per Serving: About 340 cal, 7 g pro, 55 g carb, 4 g total fat, 2.5 g sat fat, 15 mg chol, 160 mg sod.

- *2 cups milk*
- *½ cup chocolate syrup*
- *3 tablespoons malt powder*
- *2 tablespoons instant coffee granules*
- *1½ cups water**
- *½ cup coffee-flavored liqueur**
- *Whipped Cream, if desired*
- *Mini, semi-sweet chocolate chips, if desired*

** For non-alcoholic option, omit liqueur, and add 2 cups water instead of 1½ cups.*

CRANBERRY-LIME COOLER

- *¼ cup fresh lime juice*
- *½ cup powdered sugar*
- *2 teaspoons grated lime peel, if desired*
- *¾ cup (from 12 oz.-can) frozen cranberry juice concentrate, partially thawed*
- *2¼ cups water**
- *¾ cup vodka**
- *Lime slices, if desired*

* *For non-alcoholic option, omit vodka, and add 3 cups water instead of 2¼ cups.*

In medium bowl, combine lime juice and powdered sugar; mix until sugar dissolves. Pour sugar mixture, lime peel, cranberry concentrate, water, and vodka into dessert maker; turn on Mix and Freeze Switches. Freeze 10 to 15 minutes. When desired consistency is reached, dispense immediately into glasses or serving pitcher. Garnish with lime slices, if desired.

Yield: 4 servings (1 cup per serving).

Per Serving: About 250 cal, 1 g pro, 37 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 30 mg sod.

RASPBERRY COFFEE FREEZE

In small saucepan, combine ½ cup water and sugar. Heat over medium heat 1 to 2 minutes, or until sugar is dissolved. Chill in refrigerator 10 minutes. Pour sugar mixture, milk, raspberry syrup, and coffee mixture into dessert maker; turn on Mix and Freeze Switches. Freeze 8 to 12 minutes. When desired consistency is reached, dispense immediately into glasses or serving pitcher. Garnish with fresh raspberries, if desired.

Yield: 6 servings (1 cup per serving).

Per Serving: About 130 cal, 4 g pro, 24 g carb, 2.5 g total fat, 1.5 g sat fat, 10 mg chol, 60 mg sod.

½ cup water

⅓ cup sugar

2¾ cups milk

*3-4 tablespoons raspberry drink syrup**

3-4 tablespoons instant coffee granules, dissolved in ½ cup water

Fresh raspberries, if desired

** If desired, substitute vanilla, hazelnut, or caramel drink syrup for raspberry syrup.*

KitchenAid™
PRO LINE™ SERIES

CARE AND CLEANING

Care and Cleaning Section Contents

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CLEANING THE FROZEN DESSERT MAKER

- Clean the frozen dessert maker thoroughly after every use.
- After cleaning, wipe the dessert maker housing with a quality stainless steel cleaner to preserve the finish and prevent corrosion. Do not apply stainless steel cleaner to the freezing cylinder or dispenser assembly parts.

Clean the Freezing Cylinder and Vent

1. Make certain the dispensing lever is in the closed (up) position.
2. Pour a quart of warm water with one or two drops of soap into the ingredient funnel, replace the lid, and turn on the mixing blade. Do not turn on the freezing system. After 30 seconds, dispense the soapy water into a container and turn off the mixing blade.

3. Remove the vent cap from the top of the frozen dessert maker. Wet the small end of the provided cleaning brush in soapy water and insert the brush into the freezing cylinder vent, then remove. Repeat several times.

4. Make certain the dispensing lever is in the closed (up) position, then pour a cup of clean rinse water into the freezing cylinder vent. Replace the vent cap.

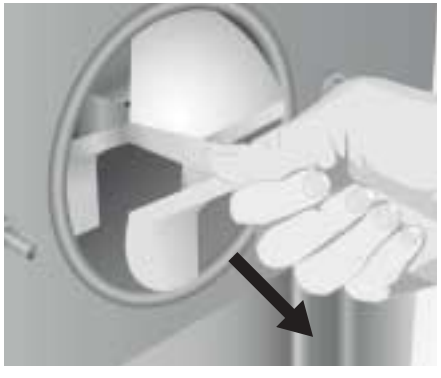
5. Pour a quart of clean rinse water into the ingredient funnel, replace the lid, and turn on the mixing blade. Do not turn on the freezing system. After 30 seconds, dispense the water into a container and turn off the mixing blade. Repeat this step once more.

Remove the Dispenser Assembly and Mixing Blade

1. Make certain the mixing blade and freezing system are turned off.

2. Remove the dispenser assembly by turning the dispenser assembly attachment knobs counter-clockwise until the assembly is free. Be sure to hold the assembly as the last knob is removed.

3. Grasp the mixing blade and remove it from the freezing cylinder.



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CLEANING THE FROZEN DESSERT MAKER

Dry the Mixing Blade and Freezing Cylinder

1. Wipe the freezing cylinder with a clean damp sponge, then dry it thoroughly with a clean cloth.

2. The mixing blade can be wiped dry or placed in the top rack of a dishwasher for more thorough cleaning.

Clean the Housing and Drip Tray

1. Wipe the exterior of the frozen dessert maker with a warm, sudsy cloth; then wipe the dessert maker clean with a damp cloth and dry with a soft cloth. Do not use abrasive cleansers or scouring pads – they can scratch the stainless steel surfaces.

2. Wash the drip tray and drip plate in warm soapy water, then rinse with clean water and dry. The tray and plate can also be washed in the top rack of the dishwasher.

3. Wipe the dessert maker housing with a quality stainless steel cleaner to preserve the finish and prevent corrosion. Do not apply stainless steel cleaner to the freezing cylinder or dispenser assembly parts.

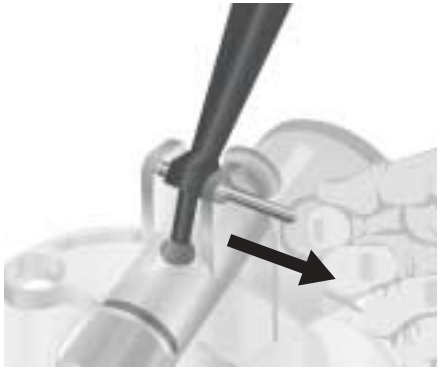
Disassemble and Clean the Dispenser Assembly

1. Remove the large O-ring from the back of the dispenser assembly.

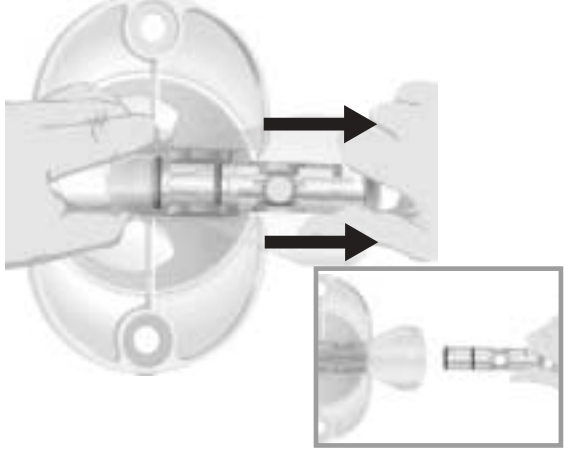
2. Remove the funnel lid, then lay the dispenser assembly flat side down.

3. Move the dispensing lever to halfway between the top and bottom positions.

4. Remove the dispensing lever clevis pin by pulling on the attached ring, and lift the dispensing lever from the assembly.



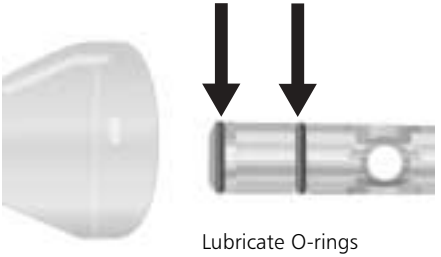
5. Grasp the bottom of the dispensing cylinder and the top of the dispensing piston, and pull the piston from the cylinder.



6. Wash the dispenser assembly parts in warm soapy water – do not use abrasive cleansers or scouring pads. Use the large end of the provided cleaning brush to clean the interior of the dispensing cylinder. Rinse the parts with clean water and let dry thoroughly. The dispenser assembly parts can also be washed in the top rack of a dishwasher.

Assemble the Dispenser Assembly

1. Apply a light coating of vegetable oil to the O-rings on the dispensing piston. This will lubricate the piston and make sliding it into the dispensing cylinder easier.

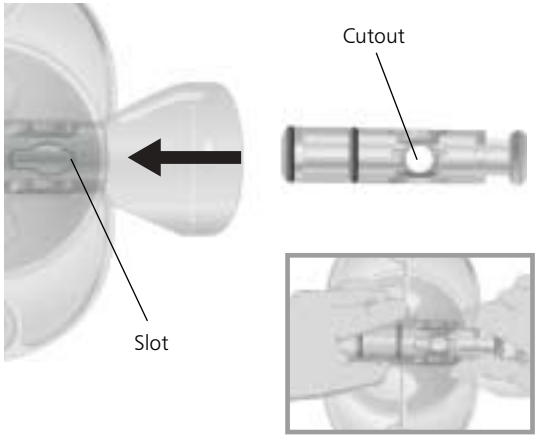


Lubricate O-rings
with Vegetable Oil

Continued…

CLEANING THE FROZEN DESSERT MAKER

2. Align the cutout in the piston with the slot on the dispensing cylinder, and insert the piston into the cylinder. Position the piston so that the cutout is directly beneath the center of the cylinder slot.

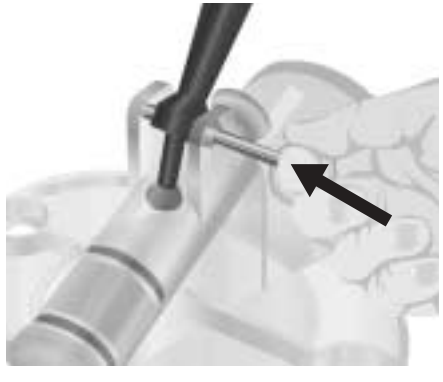


3. Place the round end of the dispensing lever through the slot on the cylinder and into the piston cutout. The dispensing lever should be positioned so that it angles upwards, towards the ingredient funnel. Placing the dispensing lever upside-down will prevent the dispenser from opening fully.

Correct Lever Position

Incorrect Lever Position

4. Insert the clevis pin through the faceplate tabs and lever. The lever may have to be moved slightly so the pin can be aligned with the holes in the lever.



5. Apply a light coating of vegetable oil to the O-ring on the bottom of the funnel lid. This will lubricate the funnel lid and make it easy to remove. Then place the lid into the ingredient funnel.

6. Fit the large O-ring onto the back of the dispenser assembly.

Attach the Mixing Blade and Dispenser Assembly

1. Insert the mixing blade into the freezing cylinder. Make certain the end with the square keyhole is inserted into the freezing cylinder first.

2. When the mixing blade is fully inserted into the cylinder, rotate the blade until you feel the motor shaft at the back of the freezing cylinder slip into the mixing blade keyhole.

Continued…

3. Position the dispenser assembly on the housing, making sure the tip of the mixing blade shaft fits into the hole on the back of the dispenser assembly. Thread the attachment knobs onto the attachment bolts, and turn them clockwise until snug.

Storing the Frozen Dessert Maker

When storing the dessert maker between uses:

- Make certain the housing, freezing cylinder, and dispenser assembly parts are dry.
- Be sure the O-ring on the funnel lid is lubricated with vegetable oil; this will make the funnel lid easy to remove. See step 5 on page 47.
- Wipe the dessert maker housing with a quality stainless steel cleaner to preserve the finish and prevent corrosion. Do not apply stainless steel cleaner to the freezing cylinder or dispenser assembly parts.

Removing the Funnel Lid

If not properly lubricated after use, the funnel lid may prove difficult to remove from the funnel. If this happens:

1. Make certain the mixing blade and freezing system are turned off.

2. Remove the dispenser assembly from the dessert maker by turning the dispenser assembly attachment knobs counter-clockwise until the assembly is free. Be sure to hold the assembly as the last knob is removed.

3. Turn the dispenser assembly so the flat side faces upwards. Using a thumb, press the funnel lid ingredient pusher where it fits into the dispenser assembly. The funnel lid should pop out easily.

4. Position the dispenser assembly on the housing, making sure the tip of the mixing blade shaft fits into the hole on the back of the dispenser assembly. Thread the attachment knobs onto the attachment bolts, and turn them clockwise until snug.

Once the funnel is wetted with dessert ingredients, the funnel lid can be inserted and removed easily. To make removing the funnel lid easier after cleaning and storing the dessert maker, apply a light coating of vegetable oil to the O-ring on the pusher (see step 5 on page 47).

TROUBLESHOOTING

- **If the indicator light remains dark and the mixing blade fails to turn when the Mix Switch is turned on:**

  – Make sure the funnel lid is securely positioned on the funnel. The funnel lid serves as an electrical interlock: the frozen dessert maker will not operate unless the lid is in place.

  – Make sure the frozen dessert maker is plugged into a grounded 3 prong outlet. If it is, unplug the frozen dessert maker, then plug it back into the same outlet again. Turn on the mixing blade by rocking the Mix Switch upward. If the mixing blade still does not rotate, check the fuse or circuit breaker on the electrical circuit the frozen dessert maker is connected to and make certain the circuit is closed.

- **If a dessert does not dispense well:**

  – Make sure the Mix Switch is turned on and the mixing blade is rotating.

  – If a dessert has become too firm to dispense easily, shut off the Mix and Freeze Switches, wait a few minutes for the dessert to thaw, then turn the Mix Switch back on and dispense the dessert.

  – Check the dispensing lever. When the dispenser is fully closed, the lever should angle upwards. If the lever is almost horizontal in the closed position, the dispenser will not open fully. See step 3 on page 46 for proper dispenser assembly.

- **If the mixing blade shuts off while a dessert is being made:**

  If a dessert becomes too stiff to mix, the frozen dessert maker will automatically shut off. If the Mix Switch is left on, the mixing blade will automatically re-start when the dessert has thawed. Although no immediate harm will result from leaving the Mix Switch on in this circumstance, repeated automatic on/off cycling will shorten the life of some components. If the dessert maker has automatically shut off, it is recommended that the Mix and Freeze Switches be turned off. Wait 5 minutes for the dessert to thaw, then turn the Mix Switch back on. If the mixing blade rotates, dispense the dessert; if not, turn off the Mix Switch and allow the dessert to thaw several more minutes before repeating the procedure. When the mixing blade is rotating, moving the dispensing lever up and down several times may help dispense a firm dessert.

- **If the dispenser drips during use:**

  Make sure the dispensing lever is in the fully closed (up) position. When the lever is moved upward, you'll feel it "snap" into the fully closed position.

  After dispensing a dessert, a small amount may cling to the mouth of the dispensing cylinder and bottom of the dispensing piston; this dessert will eventually melt and drip. This is normal.

- **If condensation forms around the dispenser assembly:**

  The freezing system will cause condensation to form around the dispenser assembly in humid environments. This is normal.

- **If a dessert backs up through the freezing cylinder vent:**

  Most ingredients expand when frozen. Filling the dessert maker with a large quantity of ingredient mix may cause dessert to back up through the freezing cylinder vent during operation. This is normal and will not harm the dessert maker. Reduce the amount of mix used to prevent this from occurring.

- **If a dessert backs up into the ingredient funnel:**

  During operation, some dessert may accumulate in the ingredient funnel. This is normal. If the funnel lid is not positioned securely, however, ingredients may fill and overflow the funnel. Make sure the lid is placed tightly on the funnel.

- **If a dessert never freezes adequately:**

  Use less dessert mix. You can also try reducing the alcohol or sugar in the recipe. When using a commercial soft-serve ice cream mix, use only 1 quart of mix per batch. Greater quantities will not freeze adequately.

If the problem cannot be fixed with the steps above, see the KitchenAid Warranty and Service section on page 53.*

*Do not return the frozen dessert maker to the retailer, as they do not provide service.

KitchenAid™
PRO LINE™ SERIES

WARRANTY AND SERVICE INFORMATION

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FROZEN DESSERT MAKER WARRANTY FOR THE 50 UNITED STATES AND DISTRICT OF COLUMBIA

This warranty extends to the purchaser and any succeeding owner for PRO LINE™ Series Frozen Dessert Makers operated in the 50 United States and District of Columbia.

Length of Warranty:	KitchenAid Will Pay For Your Choice of:	KitchenAid Will Not Pay For:
Two Year Full Warranty for Household Use, from date of purchase.	Hassle-Free Replacement of your Frozen Dessert Maker. See "Arranging for Hassle-Free Replacement" for details, or call the KitchenAid Customer Satisfaction Center toll-free at **1-800-541-6390**. OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid™ PRO LINE™ Series Frozen Dessert Maker Warranty for Puerto Rico for details on how to arrange for service.	A. Repairs when the Frozen Dessert Maker is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any shipping or handling costs to deliver your Frozen Dessert Maker to an Authorized Service Center. D. Replacement parts or repair labor costs for Frozen Dessert Makers operated outside the 50 United States and District of Columbia.

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

FROZEN DESSERT MAKER
WARRANTY FOR PUERTO RICO

A limited two year warranty extends to the purchaser and any succeeding owner for PRO LINE™ Series Frozen Dessert Makers operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center.

Please bring the Frozen Dessert Maker, or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. to learn the location of a Service Center near you. Your repaired Frozen Dessert Maker will be returned to you prepaid and insured.

ARRANGING FOR HASSLE-FREE REPLACEMENT

IF YOU RESIDE IN THE 50 UNITED STATES and your KitchenAid™ PRO LINE™ Series Frozen Dessert Maker should fail within the first two years of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your "failed" Frozen Dessert Maker returned to us. Your replacement unit will also be covered by our two year full warranty.

When you receive your replacement PRO LINE™ Series Frozen Dessert Maker, use the carton and packing materials to pack-up your "failed" Frozen Dessert Maker. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

ORDERING ACCESSORIES AND REPLACEMENT PARTS

To order accessories or replacement parts for your Frozen Dessert Maker, call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m., or write to:

Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

ARRANGING FOR SERVICE AFTER THE WARRANTY EXPIRES

For service information, call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m., or write to:

Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

ARRANGING FOR SERVICE OUTSIDE THE 50 UNITED STATES AND PUERTO RICO

Consult your local KitchenAid dealer or the store where you purchased your PRO LINE™ Series Frozen Dessert Maker for information on how to obtain service.